

# Barley Wine

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **49**
- SRM **12**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **40.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **49.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **40.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (48.7%)	81 %	5
Grain	Pilzneński	6.15 kg (46.1%)	81 %	4
Grain	Special B Malt	0.3 kg (2.2%)	65.2 %	315
Grain	Strzegom Karmel 150	0.2 kg (1.5%)	75 %	150
Grain	Pale cookie	0.2 kg (1.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	12 %
Boil	Lubelski	50 g	20 min	3.7 %